



Strawberry raspberry dessert

This delicious strawberry raspberry dessert is refreshing for after dinner and is the best in the summer.

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Bavarois Strawberry
150 g

F54305
€6.25

Materials:

- 250 ml whipping cream
- 200 gram raspberries
- 75 gram butter
- 25 gram egg (half a egg)
- Round cutter

Preparation:

Knead 500 gram mixture, 150 gram butter and 1 egg (50 gram) to a firm dough. Let it stiffen in the fridge for at least 1 hour.

Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Fill a decorating bag with the bavarois and let this stiffen for 10 minutes in the fridge.

Mash the raspberries, but keep a couple apart for decoration.

Preheat the oven at 180°C (convection oven 160°C). Roll out the dough on a floured flat (0.5 cm thickness), insert the round cookies and bake them in approx. 12 minutes golden yellow. Let the cookies cool down.

Fill a glasses with the mashed raspberries and add some bavarois on top. Put the cookie on top of the glass and decorate it with some raspberries and a little bit of icing sugar.

Made possible by FunCakes